Amendments to the Claims:

This listing of claims will replace all prior versions, and listings, of claims in the application:

Listing of Claims:

Claim 1 (currently amended): Structure-reversible milk product which consists essentially of cream, skimmed milk or water, and also a gelling agent, wherein the gelling agent contains exclusively vegetable raw materials~~, preferably vegetable hydrocolloids~~.

Claim 2 (previously presented): Milk product according to claim 1, wherein the milk product remains structure-reversible, even upon setting of a pH value below 5 (ph<5), for example by the addition of acid components.

Claim 3 (currently amended): Milk product according to ~~one of claims 1 to 2~~ claim 1, wherein the milk product is or remains temperature-stable.

Claim 4 (currently amended): Milk product according to ~~one of claims 1 to 3~~ claim 1, wherein the gelling agent is a mixture of carrageen, cellulose, and also pectin or konjac flour.

Claim 5 (previously presented): Milk product according to claim 4, wherein the gelling agent also contains alginate.

Claim 6 (currently amended): Milk product according to ~~claims 4 and or~~ claim 5, wherein the gelling agent is produced exclusively from carrageen, cellulose, konjac flour and alginate.

Claim 7 (currently amended): Milk product according to ~~one of claims 4 to 6~~ claim 4, wherein the carrageen is a mixture of iota-carrageenan and kappa-carrageenan.

Claim 8 (currently amended): Milk product according to ~~one of claims 1 to 7~~ claim 1, wherein the carrageen content of the gelling agent is between 19% and 25%~~, preferably 22%~~, the cellulose content between 21% and 31%~~, preferably 26%~~, the konjac flour content between 21% and 31%[[,]] ~~preferably 26%~~, and the alginate content between 21% and 31%~~, preferably 26%~~.

Claim 9 (currently amended): Milk product according to ~~one of the previous claims~~ claim 1, wherein the gelling agent also contains sodium caseinate, the sodium caseinate content of the gelling agent being between 8% and 12%~~, preferably 10%~~.

Claim 10 (currently amended): Milk product according to ~~one of claims 1 to 9~~ claim 1, wherein the milk product contains at least 70%~~, preferably 90%~~ cream.

Claim 11(currently amended): Milk product according to ~~one of claims 1 to 10~~ claim 1, wherein the gelling agent content is between 0.9% and 3%~~, preferably 1.1%~~.

Claim 12 (currently amended): Milk product according to ~~one of claims 1 to 11~~ claim 1, wherein the fat content is between 5% and 15%.

Claim 13 (currently amended): Process for the production of a milk product according to ~~one of claims 1 to 12~~ claim 1, wherein the powdery gelling agent is stirred into skimmed milk or water in a mixing tank, the skimmed milk or the water having a temperature between 3° and 10°C~~, preferably between 5° and 7°~~, this mixture is then left to swell and then mixed with the remaining ingredients.

Claim 14 (currently amended): Process according to claim 13, wherein the fat content of the skimmed milk is below 0.3%~~, preferably below 0.1 %~~.

Claim 15 (currently amended): Process according to ~~one of claims 13 to 14~~ claim 13, wherein the fat content of the cream used is approximately 36%.

Claim 16 (currently amended): Process according to ~~one of claims 13 to 15~~ claim 13, wherein the pH value of the mixture of all ingredients is between 6.5 - 7.5~~, preferably between 6.7~~.

Claim 17 (currently amended): Process according to ~~one of claims 13 to 16~~ claim 13, wherein the mixture, containing at least cream and gelling agent enriched with skimmed milk, is briefly heated to a temperature above 130°C before being poured into the pack, and is homogenized.

Claim 18 (currently amended): Process according to claim 17, wherein the homogenization is carried out at a temperature below 100°C and a pressure between 185 bar and 215 bar~~, preferably in one stage~~.

Claim 19 (currently amended): Process according to ~~one of claims 13 to 18~~ claim 13, wherein the pouring temperature of the mixture, containing at least cream and gelling agent enriched with skimmed milk, is between 30°C and 40°C.

Claim 20 (currently amended): Process according to ~~one of claims 13 to 19~~ claim 13, wherein the milk product is rapidly cooled to a temperature below 25°C~~, preferably below 15°C,~~ after pouring.

Claim 21(currently amended): Process for the production of a milk product according to ~~one of claims 1 to12~~ claim 1, wherein all ingredients are introduced into a colloid mill~~,~~ ~~preferably a toothed colloid mill,~~ and mixed there, and this mixture is then left to swell.

Claim 22 (currently amended): Process according to claim 21, wherein the fat content of the skimmed milk is below 0.3%~~, preferably below 0.1%~~.

Claim 23 (currently amended): Process according to ~~one of claims 21 to 22~~ claim 21, wherein the fat content of the cream used is approximately 36%.

Claim 24 (currently amended): Process according to ~~one of claims 21 to 23~~ claim 21, wherein the pH value of the mixture of all ingredients is between 6.5 - 7.5~~, preferably 6.7~~.

Claim 25 (currently amended): Process according to ~~one of claims 21 to 24~~ claim 21, wherein the mixture, containing at least cream and gelling agent enriched with skimmed milk, is heated to a temperature between 85°C and 110°C~~, preferably 100°C,~~ before being poured into the pack and homogenized.

Claim 26 (currently amended): Process according to ~~one of claims 21 to 25~~ claim 21, wherein the homogenization takes place at a temperature of approximately 100°C and a pressure between 4 bar and 7 bar~~, preferably between 5 bar and 6 bar~~.

Claim 27 (currently amended): Process according to ~~one of claims 21 to 26~~ claim 21, wherein the pouring temperature of the mixture, containing at least cream and gelling agent enriched with skimmed milk, is approximately 100°C.

Claim 28 (currently amended): Process according to ~~one of claims 21 to 27~~ claim 21, wherein the milk product is rapidly cooled to a temperature below 25°C~~, preferably 15°C,~~ after being poured.

Claim 29 (new): Milk product according to claim 1, wherein the gelling agent contains exclusively vegetable hydrocolloids.

Claim 30 (new): Milk product according to claim 8, wherein the carrageen content of the gelling agent is about 22%.

Claim 31 (new): Milk product according to claim 8, wherein the cellulose content is about 26%.

Claim 32 (new): Milk product according to claim 8, wherein the konjac flour content is about 26%.

Claim 33 (new): Milk product according to claim 8, wherein the alginate content is about 26%.

Claim 34 (new): Milk product according to claim 9, wherein the sodium caseinate content is about 10%.

Claim 35 (new): Milk product according to claim 10, wherein the milk product contains at least 90% cream.

Claim 36 (new): Milk product according to claim 11, wherein the gelling agent content is approximately 1.1%.

Claim 37 (new): Process according to claim 13, wherein the skimmed milk or the water has a temperature between 5° and 7°.

Claim 38 (new): Process according to claim 14, wherein the fat content of the skimmed milk is below 0.1%.

Claim 39 (new): Process according to claim 16, wherein the pH value of the mixture of all ingredients is about 6.7.

Claim 40 (new): Process according to claim 18, wherein the homogenization is carried out in one stage.

Claim 41 (new): Process according to claim 20, wherein the milk product is rapidly cooled to a temperature below 15°C.

Claim 42 (new): Process according to claim 21, wherein the fat content of the skimmed milk is below 0.1%.

Claim 43 (new): Process according to claim 24, wherein the pH value of the mixture of all ingredients is about 6.7.

Claim 44 (new): Process according to claim 25, wherein the mixture, containing at least cream and a gelling agent enriched with skimmed milk, is heated to a temperature of about 100°C, before being poured into the pack and homogenized.

Claim 45 (new): Process according to claim 26, wherein the homogenization takes place at a temperature of approximately 100°C and a pressure between 5 bar and 6 bar.

Claim 46 (new): Process according to claim 28, wherein the milk product is rapidly cooled to a temperature below 15°C after being poured.

Claim 47 (new): Process according to claim 21, wherein the colloid mill is a toothed colloid mill.